

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (previously presented): A process for preparing a stable oil containing long-chain polyunsaturated fatty acids in the form of triacylglycerols, the process comprising :

compressing at least one biomass obtained from the culture of a microorganism in a dry state so as to obtain a first pressed oil and a pressed cake;

treating the first pressed oil thus obtained with an adsorbent;

subjecting the first pressed oil to deodorization under controlled conditions;

bringing a carrier oil into contact with the pressed cake of the biomass so as to form a mixture and transfer long-chain polyunsaturated fatty acid(s) in the form of triacylglycerols to the carrier oil; and

pressing the mixture to obtain a second pressed oil.

Claim 2 (previously presented): A process according to claim 1, wherein the biomass contains at least one long-chain polyunsaturated fatty acid chosen from the group consisting of arachidonic acid and docosahexaenoic acid.

Claim 3 (previously presented): A process according to claim 1, wherein a biomass comprising arachidonic acid is treated.

Claim 4 (previously presented): A process according to claim 1, wherein a biomass comprising docosahexaenoic acid is treated.

Claim 5 (previously presented): A process according to claim 1, wherein a mixture of biomasses, containing arachidonic acid and docosahexaenoic acid is treated.

Claim 6 (canceled):

Claim 7 (previously presented): A process according to claim 1, wherein the first and second pressed oils are subjected to physical refining using a processing agent.

Claim 8 (previously presented): A process according to claim 1, wherein the walls of the cells of the microorganisms are broken by pressing.

Claim 9 (previously presented): A process according to claim 1, wherein the pressed cake of the biomass is subjected to grinding in the presence of the carrier oil under gentle conditions, at a moderate temperature under an inert atmosphere.

Claim 10 (previously presented): A process according to claim 1, comprising the step of carrying out a final filtration in order to remove fine particles of biomass residue.

Claims 11-17 (canceled):

Claim 18 (previously presented): A process according to claim 1, wherein the long-chain polyunsaturated fatty acids contained in the stable oil are chosen from the group consisting of arachidonic acid, dihomogammalinolenic acid, docosahexaenoic acid and eicosapentaenoic acid.

Claim 19 (previously presented): A process according to claim 1, wherein the carrier oil is provided in a composition selected from the group consisting of a food, nutritional, pharmaceutical and a cosmetic product.

Claim 20 (previously presented): A process according to claim 1, comprising the steps of separating the carrier oil containing the fatty acid from the biomass cake by pressing and filtration to produce the second pressed oil, and combining and refining the first and second pressed oils under controlled conditions.

Claim 21 (previously presented): A process according to claim 7, wherein the treatment is carried out during contact with the carrier oil or after production of the second pressed oil.

Claim 22 (previously presented): A process according to claim 1, comprising the step of subjecting the microorganism to a process that increases the level of incorporation of long-chain polyunsaturated fatty acids in the form of triacylglycerols from the pressed cake of the biomass into the carrier oil.

Claim 23 (previously presented): A process according to claim 1, wherein the pressed cake of the biomass is subjected to grinding in the presence of the carrier oil under a nitrogen layer.